



## CHAMPAGNES

	4oz	btle
MIMOSA   BELLINI	9.25	
CAVA – Brut Reserva, Segura Viudas (España)	9.50	48.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	12.25	70.00
CHAMPAGNE – Piper-Heidsieck, Brut	19.95	120.00

FRESH SQUEEZED ORANGE JUICE 4.50



## ŒUFS ET SANDWICHES

**OMELETTE AU CHÈVRE ET AUX CHAMPIGNONS**  
seasoned Goat cheese omelette with fine herbs, served with a mushroom medley and young bok choy 14.95

**ŒUFS BÉNÉDICTE**  
two poached eggs on a croissant with ham and Hollandaise, served with mushroom & asparagus 16.95 (Gravlax substitution, add 1.00)

**RISOTTO DE MILLET AUX POIS VERTS**  
millet risotto, white asparagus, Hen of the Woods mushroom, wild onion, sweet pea purée, topped with a fresh-air poached egg 16.95

**ŒUFS ET SAUCISSES FERMÈRES**  
two eggs any style with our house-made pork sausages and Rösti potato 15.95

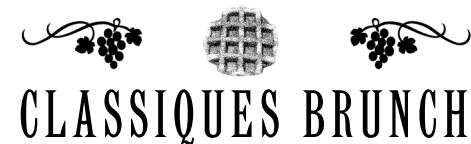
**SANDWICH CROISSANT AU GRAVLAX**  
House-cured salmon Gravlax sandwich on a croissant with seasoned cream cheese and cucumber, served with an arugula salad 13.95

**CROQUE-MONSIEUR / CROQUE-MADAME**  
the classic gratinéed sandwich with ham and cheese. Served with frites  
Monsieur 13.95 / Madame 14.95



## SIDES

FRESHLY BAKED CROISSANTS by RAHIER 3.50  
ASPARGUS | RÖSTI POTATOES | FRITES | MUSHROOM | SAUSAGES 4.50



## CLASSIQUES BRUNCH

**PAIN DORÉ AUX POMMES**  
French Toast made with our House brioche, brandied apples, whipped yogurt and maple syrup 13.95

**YOGURT BIO À LA RHUBARBE**  
Thick organic yogurt made and strained on premises, with chia, toasted almonds, berries, rhubarb coulis and kiwi chips 11.95

**QUICHE MAISON**  
Quiche Lorraine or Goat cheese served with arugula salad 12.95



## SOUPES

SOUPE DU JOUR 9.50

SOUPE À L'OIGNON GRATINÉE 13.95



## SALADES ET HORS D'ŒUVRE

**SALADE MAISON**  
assorted greens, fennel, Swiss chard, kale, pickled radish, honey-thyme vinaigrette 9.95

**SALADE FRISÉE LARDONS**  
frisée lettuce with pork lardons, avocado, tomato, Sherry vinaigrette, poached egg 13.95

**BORÉCOLE À LA FAISSELLE DE BUFFLONNE**  
kale, pistachios, charred baby leeks, local buffalo ricotta, olive oil vinaigrette 12.95

**BETTERAVES AUX COPEAUX DE FROMAGE CAPRIN**  
roasted beets with aged Ontario goat cheese, toasted hazelnuts, honey and crème fraîche 14.95

**TARTE NIÇOISE, SALADE DE ROQUETTE**  
Provençal pastry tart with goat cheese, caramelized onions, tomato, olives and anchovies; served with an arugula salad 12.95

**NOIX DE ST-JACQUES AUX ASPERGES**  
seared scallops with a light potato mayo, white asparagus and pork belly 15.95

**ASSIETTE DE CHARCUTERIE**  
daily assortment of house-cured meats 18.95

All eggs are from hens roaming freely outdoors. We only feature seafood from fisheries certified sustainable by a reputable third-party such as OceanWise, SeaChoice, the Marine Stewardship Council or the Seafood Trust. We also privilege organic ingredients and products from traditional farming.

## TERRINE DE FOIE GRAS 17.00

Best with one of our recommended sweet wines:

Sauternes – (2oz) 14.50

Alsace – Gewurztraminer (3oz) 8.00



## LES ENTRÉES

**ESCALOPE DE FOIE GRAS POÊLÉE**  
Seared Foie Gras, white bean purée, wild blueberry preserve and puffed sorghum 19.95

**BRAISED BRISKET BRIOCHE SANDWICH**  
smoked over Mesquite fire, braised three days sous-vide, served on house-made brioche, with chips \$15.95 / add an egg \$16.95

**STEAK GRILLÉ, ŒUF À CHEVAL**  
grilled centre-cut filet, topped with a “fresh air”, sunny side up egg. Served with mushrooms and frites 18.95

**STEAK TARTARE**  
Grass-fed Angus beef Tartare with chopped pistachios. Served with frites 18.95

**BURGER D'AGNEAU À L'HARISSA**  
Ontario lamb burger with Moroccan spices and aromats, served with frites 15.95

**SAUMON GRILLÉ HOLLANDAISE**  
grilled Atlantic salmon with Hollandaise sauce, asparagus, baby bok-choy, and rösti potato 17.95

**CONFIT DE CANARD**  
Ontario duck leg, moist and with crispy skin, served with potatoes au gratin 17.95

**CHOUCROUTE GARNIE À L'ALSACIENNE**  
House specialty! Fermented cabbage braised in white wine, with Heritage pork hock and lardons, ham and sausages 19.95



## ASSIETTE DE FROMAGES

A selection of artisan cheese from Québec & Ontario 18.95

**MAÎTRE JULES** : a soft cheese with a creamy texture

**CHÈVRE NOIR** : medium firm Goat cheese

**OXFORD'S HARVEST** : Tomme-style, washed rind

**BÉNÉDICTIN** : whole milk, deeply veined blue cheese

an industry-standard 15% gratuity is added onto tables of 6 guests or more. Merci.

Laura Maxwell, Chef  
Gavin Gordon, Executive Sous-Chef  
Jeremiah Courtney, Senior Sous-Chef  
Joel Watson and Collin Schwartz, Sous-Chef